

RISK MANAGEMENT DATA LOG - COOLING COOKED ITEMS

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

1. DATE (YYYYMMDD)	2. MEAL <input type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> DINNER <input type="checkbox"/> OTHER _____
--------------------	---

PROCESS: COOLING Hot leftovers must be cooled to \leq 70F within 2 hours, then to \leq 40F within an additional 4 hours.	3a. MONITORED BY <hr/> 3b. TITLE	3c. UNIT <hr/>
--	-------------------------------------	-------------------

4. FOOD/MENU ITEM	5. COOLING DATA	6. CORRECTIVE ACTION <i>Mandatory if cooling time not met</i>
	START TIME:	<input type="checkbox"/> RAPID REHEAT TO 165F <input type="checkbox"/> DISCARD COOLING TECHNIQUE USED <input type="checkbox"/> REDUCE BATCH SIZE <input type="checkbox"/> ICE BATH <input type="checkbox"/> STIR <input type="checkbox"/> SLICE <input type="checkbox"/> OTHER _____
	TIME	
	TEMP (F)	
	START TIME:	<input type="checkbox"/> RAPID REHEAT TO 165F <input type="checkbox"/> DISCARD COOLING TECHNIQUE USED <input type="checkbox"/> REDUCE BATCH SIZE <input type="checkbox"/> ICE BATH <input type="checkbox"/> STIR <input type="checkbox"/> SLICE <input type="checkbox"/> OTHER _____
	TIME	
	TEMP (F)	
	START TIME:	<input type="checkbox"/> RAPID REHEAT TO 165F <input type="checkbox"/> DISCARD COOLING TECHNIQUE USED <input type="checkbox"/> REDUCE BATCH SIZE <input type="checkbox"/> ICE BATH <input type="checkbox"/> STIR <input type="checkbox"/> SLICE <input type="checkbox"/> OTHER _____
	TIME	
	TEMP (F)	
	START TIME:	<input type="checkbox"/> RAPID REHEAT TO 165F <input type="checkbox"/> DISCARD COOLING TECHNIQUE USED <input type="checkbox"/> REDUCE BATCH SIZE <input type="checkbox"/> ICE BATH <input type="checkbox"/> STIR <input type="checkbox"/> SLICE <input type="checkbox"/> OTHER _____
	TIME	
	TEMP (F)	